

Amendments to the Claims

1. (Currently amended) A method for producing a fat, which comprises ~~removing a part or all of fatty acids or their monohydric alcohol esters (FA) from~~ adding an organic acid selected from the group consisting of citric acid, ascorbic acid, succinic acid, maleic acid and oxalic acid to a mixture (MX) containing ~~which is a selective interesterification reaction product and whose total content of triglycerides (TG) and fatty acids or their monohydric alcohol esters (FA) is 95% or larger by~~ and distillation-refining, wherein the removal is performed by adding an organic acid the resultant mixture to remove a part or all of fatty acids or their monohydric alcohol esters (FA) from the mixture.

2-3. (Cancelled)

4. (Previously presented) The method according to claim 1, wherein the organic acid is added by allowing to contact an aqueous organic acid solution with the mixture (MX).

5. (Currently amended) The method according to claim ~~2~~ 1, wherein after removal of only a part of fatty acids or their monohydric alcohol esters (FA) from the mixture (MX), a fresh fatty acid or its monohydric alcohol ester (FA) is added, followed by subjecting the resulting mixture again to the selective interesterification reaction.

6. (Original) The method according to claim 5, wherein the removal of only a part of fatty acids or their monohydric alcohol esters (FA) from the mixture (MX) is performed at a temperature of at least 15°C lower than that at which the removal of all of fatty acids or their monohydric alcohol esters (FA) from the mixture (MX) is performed.

7. (Original) The method according to claim 5, wherein the fresh fatty acid or its monohydric alcohol ester (FA) is a hydrogenated product of fatty acids or their monohydric alcohol esters (FA) separated from the mixture (MX).

8-9. (Cancelled)